

DAVID NIEUWOUDT GHOST CORNER

ELIM SOUTH AFRICA

SEMILLON 2023

The Ghost Corner range was inspired by the extreme coastal area around Cape Agulhas near Elim, known as 'Spookdraai', where many ships have been wrecked. Folklore has it that the ghosts of many sailors who perished through the years can be seen wandering the wild waters. These wines are as intriguing and extreme as the story of their origin at the southernmost tip of the Cape winelands.

----- VINEYARDS -----

Facing:	South
Soil types:	Bokkeveld slate, koffiekliip and gravel
Age:	17 years
Planted:	1.3 ha
Yield per hectare:	7 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	DD1
Harvest date:	11 March 2023

----- WINEMAKING -----

Grapes are hand-harvested in the early morning between 22.8–23.5 °B. Following a reductive winemaking process, grapes are crushed at 8 °C with eight hours of skin contact before a light pressing. Two days of juice settling is followed by racking and the addition of yeast. Thereafter, 13% of the juice is fermented and matured in 225l French oak barrels for five months; and 87% is tank fermented at 11 °C for 24 days. Finally, the wine is matured further on the fine lees for an additional four months with a monthly bâtonnage of tank and barrels before the final blending and bottling.

----- ANALYSIS -----

Alc 13.5% vol	TA 6.3 g/l	RS 2.6 g/l	pH 3.52
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--- TASTING NOTES BY SANDY HARPER CWM ---

A pale straw colour with a distinctive lemon-lime nose. Dusty green nettles and the faintest hint of honeyed richness conjure up delightful images of tangy lemon meringue pie. Deliciously weighty on the palate with integrated acidity and a lengthy finish. This wine, as with most Semillons, needs some time to evolve in the bottle to develop its full complexity. Be mindful of not serving this wine too cold in order to experience all the nuances of this grape variety.

Optimum Drinking Time: Four to eight years.

----- FOOD PAIRING -----

Semillon is the ultimate food wine as its palate weight allows it to be paired with a wide variety of dishes. It loves snoek or yellowtail on the braai or a traditional fish pie. Also good with prawns and black mussels but avoid oysters. Semillon also pairs very well with maize dishes such as 'mielie bread' or sweetcorn fritters. Char-grilled green asparagus with hollandaise sauce is another match made in heaven.

----- ACCOLADES -----

Veritas '22: Double Gold – 2019 vintage
Platter's SA Wine Guide '23: 4.5 stars – 2019 vintage
South African Wine Index '23: Top 10 Wine, Certificate of Excellence – All vintages
Decanter World Wine Awards '22: Silver (92 points) – 2019 vintage
Tim Atkin Report '22: 93 points – 2019 vintage

